

# MAS PERE BRUT RESERVA BRUT NATURE



## GRAPE VARIETIES

35% Xarel·lo 35% Macabeo  
30% Parellada

## SOIL

Limy clay soil of medium fertility.

## VINIFICATION

Each variety is collected separately, the grapes are de-stemmed and the pulp is cooled to 14° C before pneumatic pressing at 0.05 bar. Then the flower must is separated 55%, followed by the static silting. The fermentation takes place in stainless steel tanks at a temperature of between 16 and 18° C. After careful coupage of the 3 varieties, gentle clarification is performed, as well as tartar stabilisation and final filtering.

The second fermentation takes place in the bottle following the traditional method. Brut with 2.5gr/l, for 15-20 months ageing in cellar.



## TASTING NOTES.

The Xarel·lo provides body and structure, the Macabeo refinement and freshness. The Parellada adds an aromatic touch. Bright, pale golden colour with greenish highlights. Fine, elegant, well- integrated bubbles. With no added sugar, this Reserva Brut Nature is rich in aromatics and intense on the palate showing both complexity and refinement. The nose has primary fresh aromas of citrus fruits and apple. Discernibly smooth, producing a foamy and a silky soft texture in the mouth. Very crisp on the palate, with integrated acidity and a long finish with yeasty notes. Perfect balance of acidity and sparkle.